JT 379

Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso

Brugsanvisning
Bruksanvisning
Käyttöohje
Manual de utilização
Instrucciones para el uso

Οδηγίες χρήσης
Instrukcje użytkowania
Használati utasítás
Инструкция за използване
הוראות שימוש

Návod k použití
Návod na použitie
Instrucţiuni de utilizare
Инструкции по эксплуатации
تعليمات وكيفيّة الاستعمال

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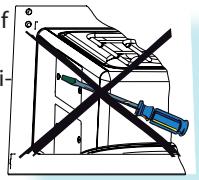
SENSING THE DIFFERENCE

INSTALLATION

PRIOR TO CONNECTING

Check that the voltage on the rating plate corresponds to the voltage in your home.

Do not remove the microwave inlet protection plates located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.



Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.

This oven is not intended to be placed or used on a working surface lower than 850 mm above the floor.

Position the oven at a distance from other heating sources. For sufficient ventilation there must be a space of at least 20 cm above the oven. Ensure that the space underneath, above and around the oven is empty to allow for proper airflow. The microwave oven shall not be placed in a cabinet.

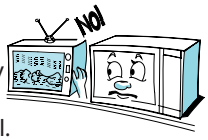
Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

The oven can be operated only if the oven door is firmly closed.

Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.



The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers or other combustible materials. Fire could result.

If material inside / outside the oven should ignite or smoke is observed, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

Do not over-cook food. Fire could result.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.
Do not leave the oven unattended if you are using a lot of fat or oil since they can overheat and cause a fire!

Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

Do not hang or place heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.

Only allow children *to use the appliance without adult supervision after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use. Children should be supervised when using other heatsources (if available) separately or in combination with microwaves due to the high temperatures generated.*
This appliance is not intended for *use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.*
Children should be supervised *to ensure that they do not play with the appliance.*

Do not use your microwave *oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.*

The door seals and the door seal areas *must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.*

The appliances are not intended *to be operated by means of an external timer or separate remote-control system.*

EGGS

Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

PRECAUTIONS

GENERAL

This appliance is designed for domestic use only!

The appliance should not be operated *without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.*

The ventilation openings *on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.*

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not store or use this appliance outdoors.

Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

Do not use the cavity for any storage purposes.

Remove wire twist-ties *from paper or plastic bags before placing bag in the oven.*

DEEP-FRYING

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking. Accessible parts may become hot during use, young children should be kept away.

LIQUIDS

E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

After heating baby food *or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.*

This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.
Ensure the Lid and the Teat is removed before heating!

ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

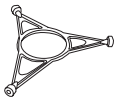
When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.
This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel.

TURNTABLE SUPPORT

Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.



- Fit the turntable support in the oven.

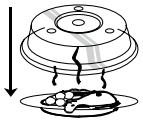
GLASS TURNTABLE

Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

- Place the Glass turntable on the turntable support.

COVER

The Cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.



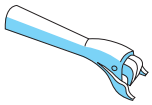
Use the cover for two level reheating.

WIRE RACK

Use the high wire rack when cooking with grill or grill combination function.
Use the low wire rack when cooking with forced air or forced air combination function.

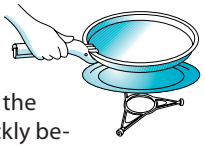
CRISP HANDLE

Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.



CRISP-PLATE

Place the food directly on the Crisp-plate.
Always use the Glass turntable as support when using the Crisp-plate.



Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.
The Crisp-plate may be preheated before use (max. 3 min.). Always use the Crisp function when preheating the crisp-plate.

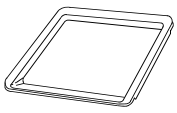
STEAMER

Use the steamer with the strainer in place for such foods as fish, vegetables and potatoes.
Use the steamer without the strainer in place for such foods as rice, pasta and white beans.

Always place the steamer on the Glass Turntable.

BAKING PLATE

Use the bakingplate when cooking in forced air only. Never use it in combination with microwaves.



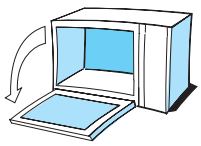
START PROTECTION / CHILD LOCK

This automatic safety function is activated one minute after the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show "DOOR".

PAUSE OR STOP COOKING

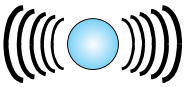
To pause cooking:
The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.



To continue cooking:
Close the door and press the Start button ONCE. The cooking is resumed from where it was paused.
Pressing the Start button TWICE will increase the time by 30 seconds.

If you don't want to continue cooking you can:
Remove the food, close the door and press the STOP button or turn the function knob to off position.

A beep will signal once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.



Note: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.

SETTING MODE

When the oven is plugged in for the first time a first installation procedure is initiated.
After the display shows the brand name, the language edit state will be entered. When language has been confirmed clock set is entered. After confirmation of clock setting, standby is entered.

You can turn the function knob to setting position to enter initial stated. Then turn -/+ knob and press OK button to select different setting.

Set language

1. **Turning the -/+ knob** will step trough the available languages up to 11 languages.
2. **Press OK button** to confirm selection.

ITEMS	1	2	3	4	5	6	7
Languages	English	French	Italian	German	Swedish	Spanish	Dutch

ITEMS	8	9	10	11
Languages	Hungarian	Czech	Slovak	Polish

Set clock

1. **Turning the -/+ knob** to change the time.
2. **Press OK button** to confirm selection. (Pressing Stop button at this point will disable the clock).

Note: Clock setting is required after a power failure. If the clock have not been set the initial time 12:00 will be shown.

Set buzzer

1. **Turning the -/+ knob** will switch between on and off.
2. **Press OK button** to confirm selection.

Set contrast

1. **Turning the -/+ knob** to increase/decrease contrast setting.
2. **Press OK button** to confirm selection.

Set brightness

1. **Turning the -/+ knob** to increase/decrease brightness setting.
2. **Press OK button** to confirm selection.

POWER SAVE MODE

When the oven stay standby mode, if the user does not set the clock and no any action during 10mins, the oven will enter power save mode. At this moment the display will be turn off. This state can be left by turning the knobs or pressing any key or opening the door.

KITCHEN TIMER

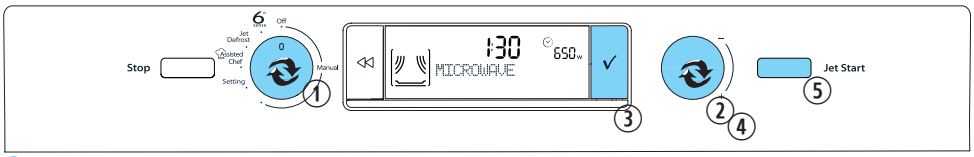
Use this function when you need a kitchen timer to measure exact time for various purposes such as letting the dough rise before baking etc.

1. **Turn the function knob** to Off positon**.**
2. **Press the OK button.**
3. **Turn the -/+ knob** to set the time to measure.
4. **Press OK or Start button** to start counting**.**

An acoustic signal will be heard when the timer has finished to count down.

COOK & REHEAT WITH MICROWAVES

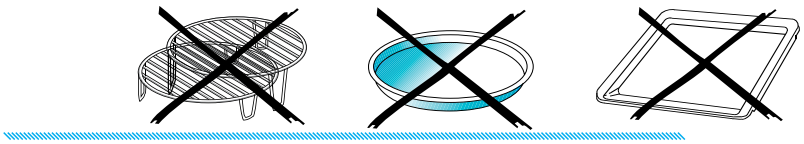
Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.



1. **Turn the function knob** to the MW mode position**.**
2. **Turn the -/+ knob** to set the MW power.
3. **Press OK button** to confirm. (The time digits will blink.)
4. **Turn the -/+ knob** to set the cooking time.
5. **Press the Start button.**

Once the cooking process has been started:
The cooking time can be adjusted by turning the -/+ knob and the microwave power by pressing the Back button twice and then turning the -/+ knob. If Back button is pressed twice during cooking, the microwave power digits will blink. The new microwave power setting will be valid after the OK button has been pressed. Once the microwave power digits are lit continously the new setting is valid.

The time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds.



CHOOSING POWER LEVEL

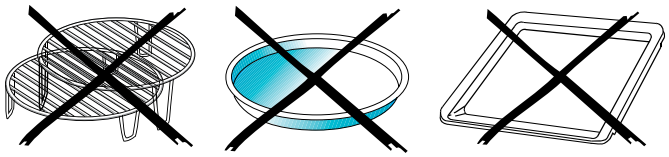
MICROWAVES ONLY	
Power	Suggested use:
JET	**Reheating** of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	**Cooking** of fish, meat, vegetables etc.
650 W	**Cooking** dishes, not possible to stir.
500 W	**More** careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	**Simmering** stews, melting butter.
160 W	**Defrosting.**
90 W	**Softening** butter, cheeses and ice cream.

JET START

This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.

1. **Turn the function knob** to MW position and in standby mode.
2. **Press the Start button.**

This function automatically starts with default power (950W) and the cooking time set to 30 seconds. *Each additional press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.



MANUAL DEFROST

Follow the procedure for "cook & reheat with microwaves" and choose power level 160 W when defrosting manually.

Check and inspect the food regularly. Experience will give you the times needed for various amounts.

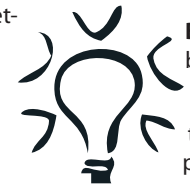
Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).

Turn large joints halfway through the defrosting process.



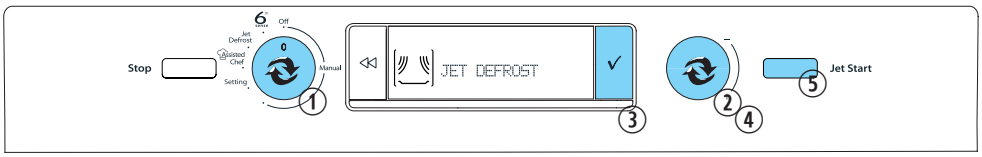
Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

When defrosting it is better to underthaw the food slightly and allow the process to finish during standing time.

Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

JET DEFROST

Use this function for defrosting Meat, Poultry, Fish, Vegetables and Bread.
The JET Defrost function needs to know the net weight of the food and should only be used if it is between 100 g - 3 kg, see the Jet Defrost table.
Always place the food on the glass turntable.

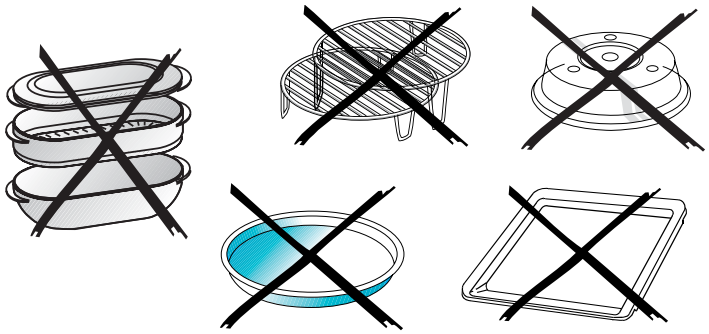


1. **Turn the function knob** to Jet Defrost mode position.
2. **Turn the -/+ knob** to set the food class.
3. **Press OK button** to confirm. (The weight digits will blink.)
4. **Turn the -/+ knob** to set the weight of the food.
5. **Press the Start button.**

Midway through the defrosting process the oven stops and prompts you to *TURN FOOD*.

- Open the door.
- Turn the food.
- Close the door and restart by pressing the Start button.

Note: The oven continues automatically after 2 min. if the food hasn't been turned. The defrosting time will be longer in this case.



JET DEFROST

FROZEN FOODS:

If the weight is lesser or greater than recommended weight: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.

FROZEN FOODS:

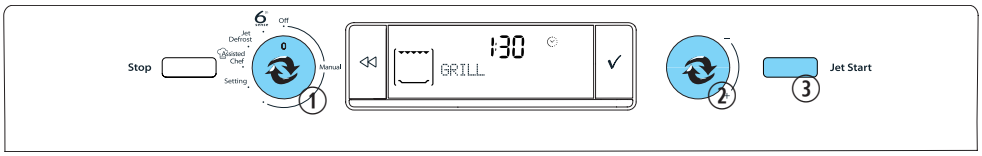
If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.

If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.

FOOD CLASS		AMOUNT	HINTS
1	**Meat**	**100g - 2Kg**	Minced meat, cutlets, steaks or roasts.
2	**Poultry**	**100g - 3Kg**	Chicken whole, pieces or fillets.
3	**Fish**	**100g - 2Kg**	Whole, steaks or fillets.
4	**Vegetables**	**100g - 2Kg**	Mixed vegetables, peas, broccoli etc.
5	**Bread**	**100g - 2Kg**	Loaf, buns or rolls.
For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.			

GRILL

Use this function to quickly give a pleasant brown surface to the food.



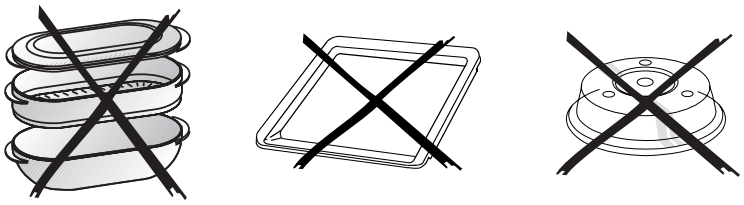
1. **Turn the function knob** to Grill mode position**.**
2. **Turn the -/+ knob** to set the cooking time
3. **Press the Start button.**

For food like cheese, toast, steaks and sausages, place food on the high wire rack.

Ensure that the utensils *used are heat resistant when you use this function.*

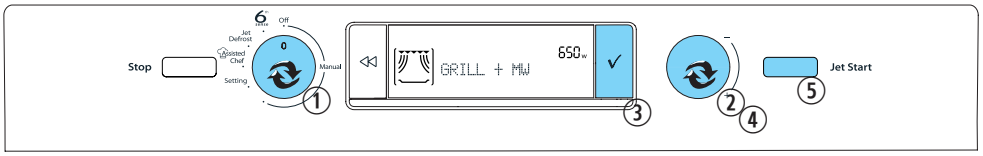
Do not use plastic *utensils when grilling. They will melt. Items of wood or paper are not suitable either.*

Be careful, not to touch *the ceiling beneath the grill element.*



GRILL COMBI

Use this function to cook such food as Gratins, Lasagne, Poultry and Baked potatoes.



1. **Turn the function knob** to Grill Combi mode position**.**
2. **Turn the -/+ knob** to set the MW power
3. **Press OK button** to confirm. (The time digits will blink.)
4. **Turn the -/+ knob** to set the cooking time.
5. **Press the Start button.**

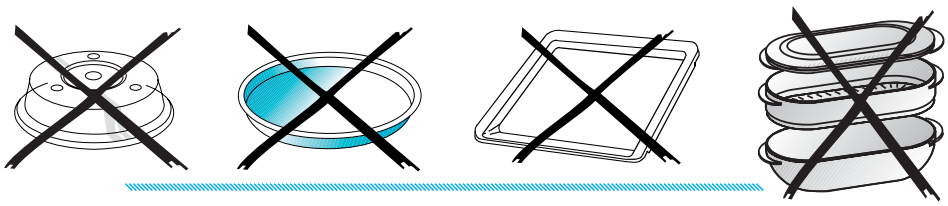
The Max. possible microwave power level when using the Grill is limited to a factory-preset level. **Place food** on the high wire rack or on the glass turn table when cooking with this function.

It is possible to switch off the microwaves by reducing the microwave power level to 0 W, just press the Back button twice and turn the -/+ knob. When 0 W is reached, the oven switches to Grill only mode.

***Ensure that the utensils** used are microwave safe and heat resistant when you use this function.*

***Do not use plastic** utensils when grilling. They will melt. Items of wood or paper are not suitable either.*

***Be careful, not to touch** the ceiling beneath the grill element.*



CHOOSING POWER LEVEL

GRILL COMBI	
Power	Suggested use:
650 W	**Cooking** Vegetables Gratins
350 - 500 W	**Cooking** Poultry & Lasagne
160 - 350 W	**Cooking** Fish & frozen gratins
160 W	**Cooking** Meat
90 W	**Gratinating** fruit
0 W	**Browning** only during cooking

CRISP

Use this function to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.

1. **Turn the function knob** to Crisp mode position**.**
2. **Turn the -/+ knob** to set the cooking time
3. **Press the Start button.**

It is not possible to change or switch the Power level or Grill on/off, when using the Crisp function.

The oven automatically use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

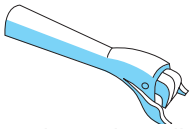
***Ensure** that the Crisp-plate is correctly placed in the middle of the Glass turntable.*

***The oven and the crisp-plate** become very hot when using this function.*

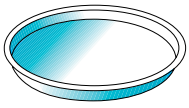
***Do not place the hot crisp-plate** on any surface susceptible to heat.*

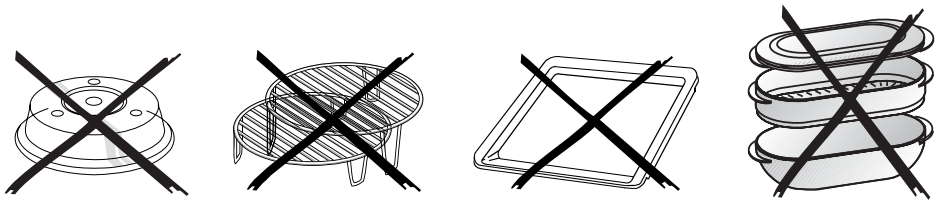
***Be careful, not to touch** the ceiling beneath the Grill element.*

Use oven mittens
*or the **special Crisp handle** supplied when removing the hot Crisp-plate.*



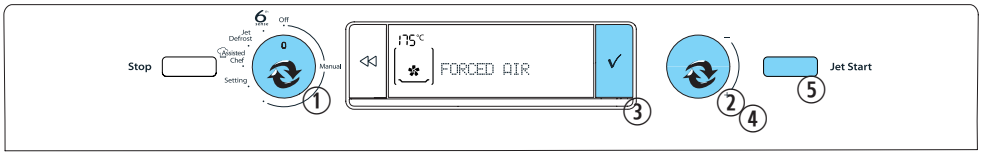
Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.





FORCED AIR

USE THIS FUNCTION TO cook meringues, pastry, cakes, soufflés, poultry and roast meats.

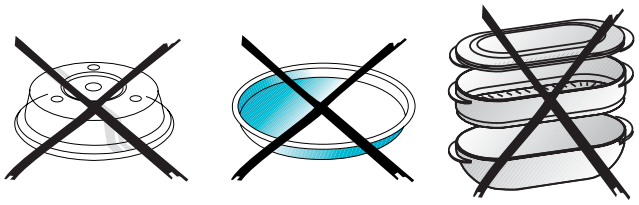


1. **TURN THE FUNCTION KNOB** to the Forced Air mode position**.** (The temperature digits will blink.)
2. **TURN THE -/+ KNOB** to set the preferred temperature.
3. **PRESS OK BUTTON** to confirm. (The time digits will blink.)
4. **TURN THE -/+ KNOB** to set the cooking time.
5. **PRESS THE START BUTTON.**

USE THE LOW WIRE RACK to put food on to allow the air to circulate properly around the food.
USE THE BAKING PLATE when baking small items like cookies or rolls.

DURING THE COOKING PROCESS the cooking time can be adjusted by turning the -/+ knob and the temperature by pressing the Back button twice and then turning the -/+ knob. If the Back button is pressed twice during cooking, the temperature digits will blink.The new temperature setting will be valid after the OK button has been pressed. Once the temperature digits are lit continously the new setting is valid.

***ENSURE THAT THE UTENSILS** used are ovenproof when you use this function.*



FORCED AIR COMBI

Use this function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, cakes, pastry, fish and puddings.

1. **Turn the function knob** to the Forced Air+MW mode position**.**
2. **Turn the -/+ knob** to set the preferred temperature.
3. **Press OK button** to confirm. (The microwave power digits will blink.)
4. **Turn the -/+ knob** to set the MW power.
5. **Press OK button** to confirm. (The time digits will blink.)
6. **Turn the -/+ knob** to set the cooking time.
7. **Press the Start button.**

Use the low Wire rack to put food on to allow the air to circulate properly around the food.

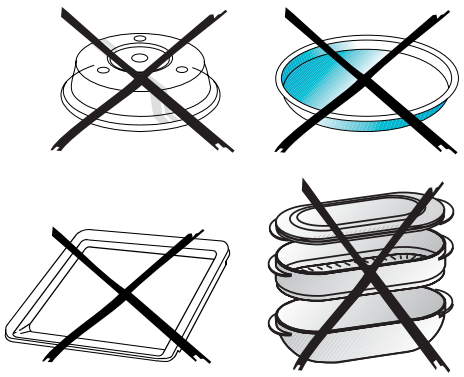
During the cooking process, the cooking time can be adjusted by turning the -/+ knob and the temperature and microwave power by pressing the Back tutton thrice or twice and then turning the -/+ knob. The new temperature and power settings will be valid after the the OK button has been pressed. Once the temperature and microwave power digits are lit continously the new settings are valid.

The Max. possible microwave power level when using the Forced air Combi is limited to a factory-preset level.

***Ensure that the utensils** used are microwave safe and ovenproof when you use this function.*

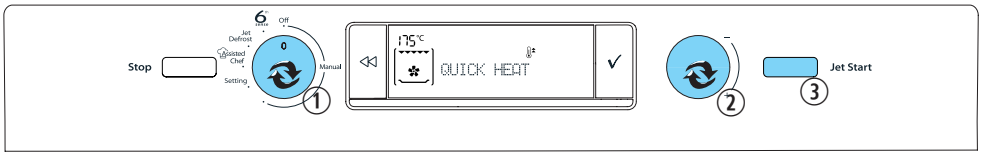
CHOOSING POWER LEVEL

FORCED AIR COMBI	
Power	Suggested use:
350 W	**Cooking** Poultry, Jacket potatoes, Lasagne & Fish
160 W	**Cooking** Roast meat & Fruit cakes
90 W	**Cooking** Cakes & Pastry



QUICK HEAT

Use this function to preheat the empty oven.
Do not place food before or during preheating in the oven. It may be burned from the intense heat.
Preheating is always done with the oven empty.

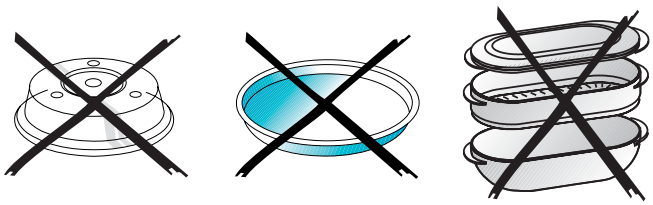


1. **Turn the function knob** to the Quick heat mode position. (The temperature digits will blink.)
2. **Turn the -/+ knob** to set the preferred temperature
3. **Press the Start button.**

Once the heating process has been started the temperature can easily be adjusted by turning the adjust knob.

During the heating process, symbols in the display are animated, "HEATING UP" is displayed and the progress bar is displayed until the set temperature is reached.

When the temperature is reached, "END" will be displayed. Oven is still cooking with Forced Air function for 10 minutes in order to maintain the reached temperature. No any cook parameters can be set in this state.



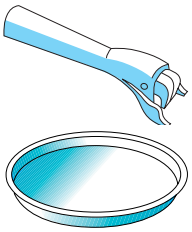
6TH SENSE CRISP

USE THIS FUNCTION TO quickly reheat your food from frozen to serving temperature. This function is used only for frozen ready-made food.

1. **TURN THE FUNCTION KNOB** to 6th Sense Cook function mode position**.**
2. **TURN THE -/+ KNOB** to select 6th Sense Crisp
3. **PRESS OK BUTTON** to confirm.
4. **TURN THE -/+ KNOB** to set the food class.
5. **PRESS OK BUTTON** to confirm.
6. **PRESS THE START BUTTON.**

THE PROGRAM SHOULD NOT BE interrupted as long as " ⊏⊐⊐⊐ " is displayed.

THE PROGRAM CAN BE interrupted when the time is displayed.



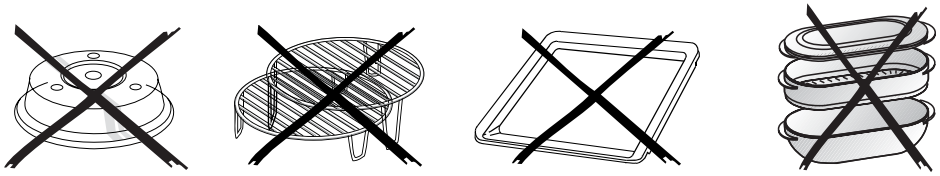
USE OVEN MITTENS
or the ***special Crisp handle*** *supplied when removing the hot Crisp-plate.*

ONLY USE the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.

DO NOT PLACE *any containers or wrappings on the Crisp plate!*

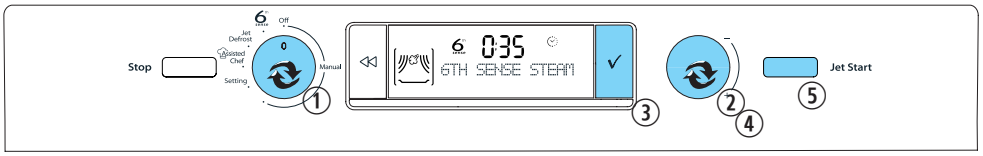
ONLY THE FOOD IS TO *be placed on the Crisp plate.*

FOOD CLASS		AMOUNT	HINTS
1	**FRENCH FRIES, FROZEN**	**250G - 600G**	Spread out the fries in an even layer on the crisp plate. Sprinkle with salt if crispier fries are desired. The fries can be stirred when the time is displayed.
2	**PAN PIZZA, FROZEN**	**300G - 800G**	For pizzas with thick crust.
3	**THIN PIZZA, FROZEN**	**250G - 500G**	For pizzas with thin crust.
4	**BUFFALO WINGS, FROZEN**	**250G - 600G**	Spread out the buffalo wings in an even layer on the crisp plate.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for the manual Crisp function.			



6TH SENSE STEAM

Use this function for such food as vegetables, fish, rice and pasta.
This function works in 2 steps.
* **The first step** quickly brings the food to boiling temperature.
* **The second step** automatically adjusts to simmering temperature in order to avoid over boiling.
The display will show the steam time and count down at this step.



1. **Turn the function knob** to 6th Sense Cook function mode position**.**
2. **Turn the -/+ knob** to select 6th Sense Steam.
3. **Press OK button** to confirm.
4. **Turn the -/+ knob to** set the cooking time. (If time is not set, the program will only run to boiling point before switching off).
5. **Press the Start button.**

Always cover the food with a lid. Ensure that the vessel and lid are microwave proof before using them. If you don't have a lid available to your chosen vessel, you may use a plate instead. It should be placed with the underside facing the inside of the vessel.

Do not use plastic or aluminum wrappings when covering the food.

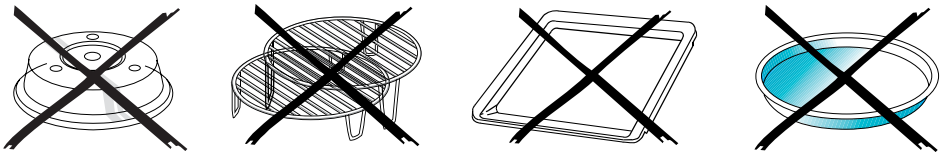
Vessels used should not be more than half filled. If you intend to boil large amounts, you should choose a larger vessel in order to ensure that it's not filled to more than half of its size. This is to avoid over boiling.

Cooking vegetables
Place the vegetables into the strainer. Pour 50-100 ml water into the bottom part. Cover with the lid and set the time.
Soft vegetables such as broccoli and leek require 2-3 minutes cooking time.
Harder vegetables such as carrots and potatoes require 4-5 minutes cooking time.

Cooking rice
Use the recommendations on the package regarding the cooking time, the amount of water & rice. Place the ingredients in the bottom part, cover with the lid and set the time.

***The Steamer** is designed to be used with microwaves only!*
***Never use it** with any other function at all.*

***Using the steamer** in any other function may cause damage.*
***Always ensure that** the turntable is able to turn freely before starting the oven.*
***Always place** the steamer on the Glass Turntable.*



USE THIS FUNCTION when reheating ready-made food either frozen, chilled or room tempered. Place food onto a microwave safe and heatproof dinner plate or dish.

1. **TURN THE FUNCTION KNOB** to 6th Sense Cook function mode position.
2. **TURN THE -/+ KNOB** to select 6th Sense Reheat.
3. **PRESS OK BUTTON** to confirm.
4. **PRESS THE START BUTTON.**

THE PROGRAM SHOULD NOT BE interrupted as long as " [ ] " is displayed.

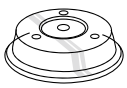
THE PROGRAM CAN BE interrupted when the time is displayed.

WHEN YOU ARE SAVING a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the plate and the thinner or less dense food in the middle.

PLACE THIN SLICES of meat on top of each other or interlace them.
THICKER SLICES such as meat loaf and sausages have to be placed close to each other.

STANDING TIME
1-2 minutes standing time always improves the result, especially for frozen food.

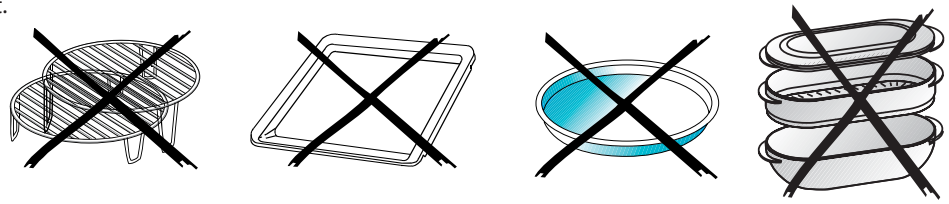
ALWAYS USE THE SUPPLIED COVER with this function except when reheating chilled soups in which case the cover is not needed! If the food is packaged in such way that it isn't possible to use the cover, the package should be cut with 2-3 score to allow for excess pressure to escape during reheating.



RELEASING PRESSURE
PLASTIC FOIL should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.

THE NET WEIGHT shall be kept within 250 - 600 g when using this function. If not you should consider using the manual function to obtain the best result.

ENSURE the oven is at room temperature before using this function in order to obtain the best result.



ASSISTED CHEF

This function provide you a convenient way to cook all kinds of food in the table below.

1. **Turn the Function knob** to the Assisted Mode position.
2. **Turn the -/+ knob** to select the food type.
3. **Press OK button** to confirm.
4. **Turn the -/+ knob** to select food class.
5. **Press OK button** to confirm.
6. **At this moment** the display give you prompt to go ahead for the type amount setting. It depends on which food class you select.

- Time setting

  Turn the -/+ knob to set the cooking time and press OK button to confirm.
- Amount setting

  Turn the -/+ knob to set the amount and press OK button to confirm.
- Weight setting

  Turn the -/+ knob to set the weight and press OK button to confirm.
- Doneness adjustment

  Turn the -/+ knob to change doneness and press OK button to confirm.

  Note: Doneness can be adjusted during display of instruction states proceeding the starting point or within 20 seconds after cooking started for some automatic functions.

7. **Press the Start button.**

FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
MEAT	**Roast beef**	**800g-1.5kg**	Season the roast and place in oven when preheated. Turn the roast when oven prompts. For French roast beef set doneness minus function.	Microwave - and oven proof dish on low rack
	Roast pork	**800g-1.5kg**	Season the roast and place in cold oven. Turn the roast when oven prompts.	Microwave - and oven proof dish on low rack
	Roast lamb	**1kg-1.5kg**	Season the roast and place in cold oven. Turn the roast when oven prompts.	Microwave - and oven proof dish on low rack
	Roast veal	**800g-1.5kg**	Season the roast and place in oven when preheated. Turn the roast when oven prompts.	Microwave - and oven proof dish on low rack
	Ribs	**700g-1.2kg**	Season and place in crispplate.	Crispplate
	Entrecote	**2-4 pcs**	Brush with oil and place in cold oven. Turn when oven prompts. Season.	High rack on turn-table

ASSISTED CHEF

FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
MEAT	**Lamb cutlet**	**2-6 pcs**	Brush with oil and place in cold oven. Turn when oven prompts. Season.	High rack on turntable
	Bratwurst	**200g-800g**	Lightly grease the crispplate. Add sausages when plate is preheated and turn them when oven prompts.	Crispplate
	Hot dog, Boil	**4-8pcs**	Pour 1 liter of water in the steamer bottom and cover with the lid. When oven beeps, add the sausages and cover with lid.	Steamer bottom + lid
	Hamurgers, Frozen	**100g-500g**	Lightly grease the crispplate. Add meat when plate is preheated. Turn when oven prompts.	Crispplate
	Bacon	**50g-150g**	Add meat when crispplate is preheated and turn when oven prompts.	Crispplate
	Meat loaf	**4 - 8 servings**	Make your favorite meat loaf recipe and shape it into a loaf.	Microwave - and oven proof dish on low rack
POULTRY	**Roast Chicken**	**800g-1.5kg**	Season and place in cold oven with the breast side up.	Microwave - and oven proof dish on low rack
	Chicken fillets, Steam	**300g-800g**	Season and place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	Chicken fillets, Fry	**300g-1kg**	Lightly grease the crispplate. Season and add fillets when crispplate is preheated. Turn food when oven prompts.	Crispplate
	Chicken pieces	**400g-1.2kg**	Season the pieces and place on crispplate with the skin side upwards.	Crispplate
Ensure the chicken meat is ready by pricking with a tooth-pick in the thickest part. The meat juice should be non-colored. If still pink, add some more time.				
FISH	**Whole fish, Baked**	**600g-1.2kg**	Season and brush with butter or egg on top. Eventually sprinkle with bread crumbs.	Microwave - and oven proof dish on low rack
	Whole fish, Boiled	**600g-1.2kg**	Season and add 100ml fish stock. Cook under cover.	Microwave safe dish with cover or use plastic film as cover. Place on turntable.

ASSISTED CHEF

FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
FISH	**Fillets**	**300g-800g**	Season and place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	Cutlets, Fry	**300g-800g**	Lightly grease the crispplate. Season and add food when crispplate is preheated. Turn food when oven prompts.	Crispplate
	Cutlets, Steam	**300g-800g**	Season and place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	Gratin, Frozen	**600g-1.2kg**	Remove any aluminium foil.	Microwave - and oven proof dish on turntable.
	Fillets coated, Frozen	**200g-600g**	Lightly grease the crispplate. Add food when crispplate is preheated. Turn food when oven prompts.	Crispplate
POTATOES	**Potatoes, Boiled**	**300g-1kg**	Place in steamer bottom and add 100ml water. Cover with lid.	Steamer bottom + lid
	Potatoes, Baked	**200g-1kg**	Wash and prick. Turn when oven prompts.	Microwave and oven proof dish on turntable
	Gratin	**4 - 8 servings**	Slice raw potatoes and interlace with onion. Season with salt, pepper and garlic and pour over cream. Spinkle cheese on top.	Microwave - and oven proof dish on low rack
	French fries, Frozen	**300g-600g**	Sprinkle with salt before cooking.	Crispplate
	Potato Wedges	**300g-800g**	Peel and cut in wedges. Season and lightly oil the crispplate + drizzle oil on top. Stir when oven prompts.	Crispplate
VEGETABLES	**Vegetables, Frozen**	**300g-800g**	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	Carrots	**200g-500g**	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer

ASSISTED CHEF

FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
VEGETABLES	**Green beans**	**200g-500g**	Place in steamer bottom and add 100ml water. Cover with lid.	Steamer bottom + lid
	Broccoli	**200g-500g**	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	Cauli flower	**200g-500g**	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	Gratin, Frozen	**400g-800g**	Remove any aluminium foil.	Microwave - and oven proof dish on turntable
	Pepper, Steam	**200g-500g**	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	Pepper, Fry	**200g-500g**	Lightly oil the crispplate. Add food cut in pieces when crispplate is preheated. Season and drizzle with oil. Stir food when oven prompts.	Crispplate
	Egg plant	**300g-800g**	Cut in halves and spinkle with salt and let stand for a while to drain out the humidity. Lightly oil the crispplate and add food when crispplate is preheated. Turn when oven prompts.	Crispplate
	Squash, Steam	**200g-500g**	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	Corn on cob	**300g-1kg**	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	Tomatoes	**300g-800g**	Cut in halves, season and sprinkle cheese on top	Microwave - and oven proof dish on low rack
RICE	**Rice, Boiled**	**100-400ml**	Set recommended cook time for rice. Add rice and water amount according to recommendation in bottom part and cover with lid.	Steamer bottom and lid
	Rice porridge	**2-4 portions**	Place rice and water into the steamer bottom. Cover with lid. Add milk when the oven promps and continue the cooking. For 2 portions take 75ml rice, 200ml water and 400ml milk. For 4 portions take 150ml rice, 300ml water and 600-700 ml milk.	Steamer bottom and lid
	Oat porridge	**1-2 portions**	Mix oat flakes, salt and water according to the recommendations for microwave on package.	Microwave safe plate or bowl without cover

ASSISTED CHEF

FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
PASTA	**Pasta, boiled**	**1-4 portions**	Set recommended cook time for the pasta. Pour water in steamer bottom. Cover with lid. Add pasta when oven prompts and continue to cook covered.	Steamer bottom and lid
	Lasagne	**4 - 8 servings**	Prepare your favorite recipe or follow the recipe on the lasagne package.	Microwave- and oven proof dish on low rack
	Lasagne, Frozen	**500g-1.2kg**	Remove any aluminium foil.	Microwave- and oven proof dish on low rack
PIZZA/PIE	**Pizza home made**	**1 batch**	Prepare a dough based on 150ml water, 15g fresh yeast, 200-225g flour and salt + oil. Let rise. Roll it out on greased crisppplate and prick it. Add topping like tomatoes, mozzarella cheese and ham.	Crisppplate
	Thin Pizza, Frozen	**250g-500g**	Remove package.	Crisppplate
	Pan Pizza, Frozen	**300g-800g**	Remove package.	Crisppplate
	Pizza, Chilled	**200g-500g**	Add the pizza when crisppplate is preheated.	Crisppplate
	Quiche Lorraine	**1 batch**	Prepare the pastry (250g flour, 150 g butter + 2½ tblsp water) or use ready made pastry.(400-450g) Line the crisppplate with the pastry. Prick it. Prebake the pastry. When oven prompts to add the stuffing, add 200g of ham and 175g cheese and pour over a mix of 3 eggs and 300 ml cream. Place back into the oven and continue the cooking.	Crisppplate
	Quiche, Frozen	**200g-800g**	Remove package.	Crisppplate
DESSERTS	**Fruit pie home made**	**1 batch**	Make a pastry of 180g flour, 125g butter and 1 egg. (or use ready made pastry) Line the crisppplate with the pastry, prick it and fill with 700-800g sliced apples mixed with sugar and cinnamon.	Crisppplate
	Fruit pie, Frozen	**400g-800g**	Remove package.	Crisppplate
	Apples, Baked	**4-8 pcs**	Remove the pipes and fill with marzipane or cinnamon, sugar and butter.	Microwave- and oven proof dish on turntable

ASSISTED CHEF

FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
DESSERTS	**Fruit Compote**	**300-800ml**	Peel and core the fruit and cut in pieces. Place in steam grid. Add 100ml water in the bottom and cover with lid.	Steamer
	Crème Brûlée	**2 - 6 servings**	For 4 portions, heat up 100ml cream + 200ml milk. Whisk 2 eggs + 2 eggyolks with 3 tablespoons sugar and 1 teaspoon vanilla. Whisk the hot liquid into the eggs. Fill the mixture into 4 portion dishes (microwave- and oven proof) and place them into the crispplate. Boil up ½liter water and pour besides the dishes in the crispplate. Cook and let cool down. Sprinkle brown sugar on top or use white sugar + burner to brown the sugar.	Microwave- and oven proof dishes on crisp-plate
	Soufflé	**2 - 6 servings**	Prepare a soufflé mix with lemon, chocolate or fruit and pour into an ovenproof dish with high edge. Add the food when oven prompts.	Oven proof dish on low rack
BREAD/ CAKES	**Bread loaf**	**1-2 pcs**	Prepare dough according to your favorite recipe for a light bread. Place on baking plate to rise. Add when oven is preheated.	Baking plate
	Rolls	**1 batch**	Prepare dough according to your favorite recipe for a light bread. Form to rolls and place on baking plate to rise. Add when oven is preheated.	Baking plate
	Rolls, Frozen	**1 batch**	Add when oven is preheated.	Baking plate
	Pre-baked Rolls	**1 batch**	For vacuum-packed rolls. Add when oven is preheated.	Baking plate
	Rolls, Canned	**1 batch**	For folls like canned croissants, remove from package and shape according to instructions. Add when oven is preheated.	Baking plate
	Scones	**1 batch**	Shape into one large piece or in smaller pieces on greased crispplate	Crispplate
	Sponge Cake	**1 batch**	Mix a recipe with the total weight of 700 - 800g. Add the cake when oven is preheated.	Microwave- and oven proof cake dish on low rack
	Muffins	**1 batch**	Make a batch for 16 - 18 pcs and fill in paper moulds. Add food when oven is preheated.	Baking plate

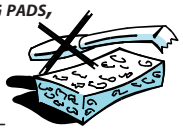
ASSISTED CHEF

FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
BREAD/ CAKES	**Cookies**	**1 batch**	Place on baking paper and add when the oven is preheated	Baking plate
	Meringues	**1 batch**	Make a batch of 2 eggwhites, 80g sugar and 100g desiccated coconut. Season with vanilla and almond essence. Shape into 20-24 pieces on greased baking plate or baking paper. Add food when oven is preheated.	Baking plate
SNACKS	**Popcorn**	**100g**	Place bag on turntable. Only pop one bag at a time.	
	Roasted nuts	**50g-200g**	Add nuts when the crispplate is preheated. Stir when oven prompts.	Crispplate
	Buffalo Wings, Frozen	**300g-600g**	Remove package	Crispplate
	Nuggets, Frozen	**250g-600g**	Add nuggets when crispplate is preheated. Turn when oven prompts.	Crispplate
For large amount/pieces of food like roasts and oven baked fish a standing time of 8 - 10 minutes is recommended. For food like vegetables, hot dogs and steamed fish recommended standing time is 2 - 3 minutes.				

MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.



Do not use metal scouring pads, abrasive cleansers, *steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a cloth with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.* ***Do not spray*** *directly on the oven.*

At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.

Do not *operate the microwave oven when the turntable has been removed for cleaning.*

Use a soft and damp cloth with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease *or food particles to build up around the door.*

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

Do not use steam cleaning appliances *when cleaning your microwave oven.*

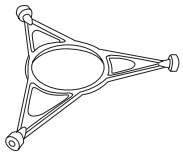
The oven should be cleaned regularly and any food deposits removed.

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.

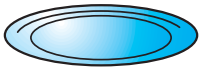
If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

DISHWASHER SAFE:

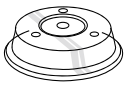
Turntable support.



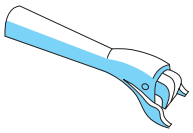
Glass turntable



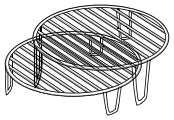
Cover



Crisp handle



Wire rack

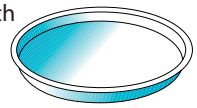


Baking plate

Steamer

CAREFUL CLEANING:

The Crisp-plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring cloth and a mild cleanser.



Always let the crisp-plate cool off before cleaning.

Do not *immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.*

Do not use steel-wool pads. *This will scratch the surface.*

TROUBLE SHOOTING GUIDE

If the oven does not work, do not make a service call until you have made the following checks:

- The Turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.
- During the operation of some functions, a symbol " [- - -] " may be displayed. This is normal and indicates that the oven performs some calculations in order to reach a good end result.

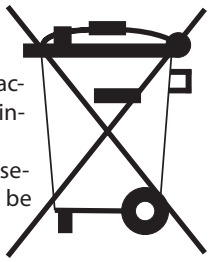
This is to avoid unnecessary calls for which you will be charged.
When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

Service only to be carried out by a trained service technician.
It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.
Do not remove any cover.

ENVIRONMENTAL HINTS

The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.
This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.
Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

SPECIAL NOTE

To protect the oven and display from overheating, the temperature in the door is monitored. Therefore the oven may carry out a cooling procedure if overheating is at risk. The fan may be forced on if Cool down mode is activated. This is normal. After this procedure the oven switches off automatically. The cooling procedure can be interrupted without any harm to the oven by opening the door.

In accordance with IEC 60705.

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	11 min	750 W	Pyrex 3.227
12.3.2	475 g	5 min	750 W	Pyrex 3.827
12.3.3	900 g	15 min	750 W	Pyrex 3.838
12.3.4	1100 g	28 - 30 min	Forced Air 200°C + 350 W	Pyrex 3.827
12.3.5	700 g	25 min	Forced Air 200°C + 90 W	Pyrex 3.827
12.3.6	1000 g	30 - 32 min	Forced Air 225°C + 350 W	Pyrex 3.827
13.3	500 g	2 min 12 sec	Jet defrost	

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